



Graduation Menu

STARTERS

HOMEMADE SOUP OF THE DAY SERVED WITH CROUTONS AND HERBS
VIENNA WOODS SEAFOOD CHOWDER LOCAL CAUGHT SEAFOOD, WHITE
WINE VELOUTÉ , (1,4)

ARDSALLAGH GOATS CHEESE SALAD BEET ROOT SPIRALS , BASIL
PESTO, CANDIED WALNUTS (1,7,8,12)

ORIENTAL DUCK SPRING ROLLS HOISIN MAYO, ORGANIC TOSSED
LEAVES , TOASTED PINE NUT S (1,3,4,6,7,8,11,12)

BAKED CRAB AU GRATIN FRESH HERB CRUMBS, ORGANIC HOUSE SALAD,
LEMON - (1,2,4,7)

MAIN COURSE

SLOW COOKED FEATHER BLADE OF BEEF FONDANT POTATO, WILTED
KALE, AND RED WINE JUS - (9,10,12)

ROASTED MEDITERRANEAN FILLET OF CHICKEN WILTED SPINACH,
FETA CHEESE, SUN-DRIED TOMATOES & TOASTED PINE NUTS WRAPPED
IN PARMA HAM (1,12)

8 OZ SIRLOIN STEAK (€6 SUPPLEMENT) SAUTÉED MUSHROOM &
ONIONS, GRILLED TOMATO, PEPPER SAUCE & FRIES CONTAINS: 1,8

BAKED ATLANTIC FILLET OF SALMON VINE TOMATO, CHICK PEA,
PARMESAN SHAVINGS - CONTAINS: 1,3,4,7

DESSERT

DESSERT PLATE SELECTION FROM OUR PASTRY HOUSE
HOMEMADE CHEESECAKE OF THE DAY WITH CREAM AND TOPPINGS
RASPBERRY AND DOUBLE CHOCOLATE CAKE WITH VANILLA ICE-CREAM

ALLERGENS

1: CEREALS (CONTAINS FLOUR) 2:CRUSTACEANS 3:EGGS 4:FISH 5: PEANUTS 6: SOYBEANS 7:MILK
8:NUTS 9:CELERY 10:MUSTARD 11:SESAME SEEDS 12:SULPHITES 13:LUPIN 14:MOLLUSCS